

ROMI selects

KORTAVEBIS MARANI CHINURI + SAPERAVI

Tamuna Bidzinashvili formed her winery Kortavebis Marani in 2014. She planted 2.5 ha in Kakheti and started making wine with negocian grapes while waiting for the vineyard to grow. Now 60% of the grapes used are from the Kortavebis Marani property, there are 35 indigenous grape varietals growing as a kind of library. The wines are made in the traditional Georgian way, aged in qveri.

VINTAGE: 2020

REGION: Kakheti, Georgia

GRAPES: 60% Chinuri, 40% Saperavi

YEAST: Native

MACERATION: 2 weeks on skins

FERMENTATION VESSEL: Qvevri

AGED: 9 months in Qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ADDED SO2: None

ALCOHOL CONTENT: 12.5%

SOIL: Clay, limestone

VOLUME: 750mL

